



BABICH

Marlborough Pinot Noir 2024

In the early 1980's Babich Wines was the first New Zealand wine company to win a Gold Medal for Pinot Noir, and that legacy of excellence remains. From our 100% certified sustainable vineyards in Marlborough's prime subregions, comes this smoothly luxurious Pinot Noir, displaying delicate spice, plum, cherry and earthy flavours.



LASTING CHARACTER



WINEMAKER NOTES

Raspberry and strawberry with tar, mineral and dried herbs. Raisin, plum and leather join with cedar and vanilla.

Medium weight with a savoury, supple entry. Plum and strawberry build through the mid-palate, followed by raspberry, cherry and cedar spice on the finish. Dusty fine tannins shape a smooth, lush mouthfeel. Forest floor and a wisp of smoke linger.

FOOD RECOMMENDATION

An ideal partner to strongly flavoured foods such as balsamic marinated steak or salami, artichokes, olives and sun-dried tomatoes.

AWARDS



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INFORMATION

First Vintage	1997
Grape Variety	Pinot Noir
Region	Marlborough
Clonal Selection	777, 667, Abel, 114, 943 & 5
Harvest Method	Machine, de-stemmed at harvest
Harvest Dates	Various
Harvest Analysis	Various
Processing	Not crushed, some cold soak.
Fermentation Vessel	Open vats
Fermentation	Up to 32C with minimal plunging. Some post ferment skin contact.
Malolactic	Yes
Maturation	Several months in barrels
Fining	Pea Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	6.2 g/L
pH	3.52
Residual Sugar	Dry